



Hors d'Oeuvres

STATIONARY HORS D'OEUVRES

NEW ENGLAND CHEESE DISPLAY

\$13 per person

Great Hill Blue Cheese, Sharp Cheddar
Smoked Gouda, Caramelized Onion Torta
Baked Brie with Stone Fruit Chutney
Seasonal Fruits & Berries, Fresh Vegetables
Assorted Crackers & Breads, Apple Fig Jam
and Seasoned Nuts

MEDITERRANEAN STATION

\$13 per person

Classic Hummus & White Bean Hummus
Grilled Vegetable Platter, Mixed Olives
Cherry Peppers Stuffed with Prosciutto and Provolone
Greek Salad with Tomatoes, Cucumbers, Olives
Red Onion, Feta and Lemon Vinaigrette
Grilled Pita, Lavash Bread & Crackers

SPRING SEASONAL SALAD STATION

\$13 per person

Cream of Asparagus Soup Shooters
Rolls and Breadsticks
Primavera Pasta Salad
Edamame & Zucchini Salad with Creamy Lemon Vinaigrette
Baby Greens with Mandarin Oranges, Radish & Red Onion
Shredded Snow Peas with Sesame Vinaigrette

FALL SEASONAL SALAD STATION

\$13 per person

Butternut Squash Soup Shooters
Herbed Focaccia
Roasted Corn Salad with Cherry Tomatoes & Roasted Green Onions
Peppered Pear Salad with Oak Leaf and Stilton
Orzo Salad with Golden Raisins and Pine Nuts
Southwest Black Bean Salad

CHEESE & CHARCUTERIE DISPLAY

\$15 per person

Select Italian Meats including Prosciutto & Capicola
Whipped Fresh Feta with Lemon & Herbs, Manchego,
Asiago & Great Hill Blue Cheeses with Grapes
Toasted Baguettes and Crackers
Olives, Cornichons,
Pickled Radishes, Apricot Preserves

OLD BAY CRAB & ARTICHOKE DIP

\$13 per person

Creamy Dip of Spinach, Artichokes and Crab
House-Made Potato Chips
Flatbreads, Crackers & Crostini
Cucumbers, Baby Carrots and other Fresh Vegetables

SUMMER SEASONAL SALAD STATION

\$13 per person

Gazpacho Soup Shooters
Rolls and Breadsticks
Tomato Cucumber Salad with Fresh Herbs
Garbanzo Bean Salad
Watermelon & Feta Salad with Mint
Mesclun Salad with Goat Cheese, Dates & Pistachios

TRAY-PASSED HORS D'OEUVRES

\$16 per person, select four

HOT

Mushrooms stuffed with your choice of filling:
Spinach & Feta or Sausage
Corn Cake topped with Pulled BBQ Pork, Crème Fraiche
Chicken Lollipops in your choice of flavor:
Cranberry-Orange Glaze, Buffalo, Teriyaki
Chicken Guajillo Mole Skewer

Peking Duck Spring Rolls with Hoisin
Fig & Mascarpone Phyllo Purse
Spanakopita – Spinach & Feta in Phyllo
Vegetable Samosas with Major Grey Chutney
Mediterranean Vegetable Tartlet, Goat Cheese

COLD

Cranberry-Almond Chicken Salad in a Phyllo Cup
Chilled Cocktail Shrimp Shooters
Sirloin of Beef Crostini with Bacon-Onion Jam
Stuffed Squash with Three Sisters Rice

Lobster Salad in Phyllo Cup
Watermelon with Citrus Mascarpone
Caprese Kabobs: Tomato, Mozzarella, Basil
Ahi Tuna Poke, Ginger-Wasabi, Cucumber Relish

ADD-ONS

\$5 per person

DESSERT STATION

Ice Cream Novelties Cart
S'Mores Station
Warm Cookies & Milk
Beignets with Chocolate Sauce

LATE NIGHT SNACK

Assorted Pizzas, cut into small squares
Soft Pretzels with Assorted Mustards & Beer Cheese Sauce

Minimum 30 guests

Prices are subject to change. All food and beverage is subject to a 20% administrative fee and applicable state and local tax. The administrative fee does not represent a tip or service charge paid directly to wait staff, employees or bartenders; but is a charge to cover our operational costs and no additional gratuity is required.